

## Agriculture is the Leading Industry in North Dakota

- North Dakota production agriculture generated more than \$3.9 billion in cash receipts in 2001.
- Production agriculture is the largest sector of North Dakota's economy, making up 25% of the economic base.
- Nearly 24% of North Dakota workers are farmers and ranchers or are employed in farm-related jobs.
- Value-added ag processing and farm input manufacturing generated \$1.7 billion in business activity during 2002. These businesses directly and indirectly employ more than 25,000 North Dakotans.
- North Dakota consumers only spend 7% of their income on food consumed at home; compared to 17% in Germany, 48% in India, and 24% in Mexico.
- North Dakota farms provide food and habitat for 75% of the state's wildlife.
- North Dakota has 30,000 farms and ranches. The average size of a North Dakota farm is 1,313 acres.
- 39.4 million acres - nearly 90% of North Dakota's land area - is in farms and ranches.
- It takes just 38 days for most Americans to earn enough money to pay for their yearly food supply.
- North Dakota farmland would cover 12 million city blocks.

## What is a Farmer?

An Entrepreneur  
A Soil Conservationist  
A Mechanical Engineer  
An Animal Caretaker  
A Bookkeeper  
A Computer Programmer  
A Financial Planner  
A Community Leader  
An Environmentalist  
An Accountant  
A Business Person

## Sponsored by:

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# North Dakota



# Agriculture 2003

March 2003

North Dakota's  
Top 5 Agriculture Exports

Wheat and products	\$620 million
Soybeans and Products	\$146 million
Feed grains and products	\$114 million
Vegetables and preparations	\$111 million
Sunflower seed and oil	\$102 million

Did you Know?

North Dakota farmers and ranchers annually produce enough:

- **Wheat** for 11.5 billion loaves of bread
- **Soybeans** to make 216 billion crayons
- **Potatoes** for 195 million servings of french fries
- **Durum** for 10 billion servings of spaghetti
- **Beef** for 117 million hamburgers
- **Wool** for 573,000 sweaters
- **Milk** for 1.2 billion glasses
- **Pork** for 50 million pork chops
- **Sunflowers** to fill 390 million bags of sunflower seeds
- **Corn** to sweeten 45 billion cans of pop
- **Canola** to fill the ND State Capitol tower more than 17 times

North Dakota leads the nation in the  
production of the  
following commodities:

<u>2002</u>	<u>Percent of the U.S.</u>
Flaxseed	97%
Canola	92%
Sunflower	68%
Durum Wheat	61%
Pinto Beans	56%
Dry Edible Peas	47%
Navy Beans	44%
Spring Wheat	42%
All Dry Edible Beans	35%
Barley	25%
Honey	14%

Second

All Wheat	13%
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Third

Lentils	21%
Sugarbeets	17%
Rye	5%

What's in a Bushel?

Corn	1 Bushel = 56 Pounds
Soybeans	1 Bushel = 60 Pounds
Barley	1 Bushel = 48 Pounds
Wheat	1 Bushel = 60 Pounds

Where Does Your Food Dollar Go?  
Farm Share

Repairs	1.5¢
Interest	2.5¢
Energy	3.5¢
Other Costs	4¢
Rent	4¢
Transportation	4¢
Business Taxes and Depreciation	7¢
Packaging	8¢
Profits and Advertising	8.5¢
Labor	38¢

Retail Share

Farmers and ranchers	19¢
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Steps to Keep Your Family's Food Safe

Keep refrigerator temperature at 40 degrees F or lower and freezer at 0 degrees F or lower.

Refrigerate perishable foods immediately. If a frozen item has thawed, cook and eat it promptly.

Store canned goods in a cool, dry place.

Thaw food in the refrigerator or microwave before cooking. Do not thaw on the counter.

Prevent bacteria from spreading by washing hands, utensils, cutting boards and counters often.

Never eat raw meat, poultry, seafood or eggs.

Cook meats thoroughly; red meat should be cooked until it's no longer pink, poultry juices should be clear; fish should flake and eggs should be solid.

Keep cold foods cold and hot foods hot.

Refrigerate food in a small, shallow container promptly after meals. Never leave food at room temperature for more than two hours.

Use leftovers within three or four days.